

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (Previously Presented) A method for the production of effervescent granules, in which at least one acidic effervescent component and at least one CO₂-eliminating alkaline effervescent component are loaded as reactive constituents into an evacuable container and react with one another in a vacuum with stirring, the container being evacuated to a first vacuum value after loading with the reactive constituents, whereupon -- after reaction-related evolution of gas and pressure increase up to a second vacuum value -- effervescent granules are formed, and wherein the reaction is carried out in a vacuum range of from 200 to 900 mbar; and wherein evacuation of the container to a first vacuum value within said vacuum range and reaction -related gas evolution and pressure increase to a second vacuum value within said vacuum range is repeated cyclically by repeated, controlled opening and closing of a valve to a vacuum pump; and wherein said reaction takes place without intermediate drying; and whereupon after a number of cycles the reaction is stopped by drying the resulting effervescent granules in a vacuum.
2. (Previously Presented) The method as claimed in claim 1, wherein a value in the range of from 200 to 700 mbar, is specified as the first vacuum value.
3. (Previously Presented) The method as claimed in claim 1, wherein a value of from 200 to 700 mbar, is specified as the pressure difference between the first and second vacuum value, and the second vacuum value is not more than 900 mbar.
4. (Previously Presented) The method as claimed in claim 1, wherein at least one of the first vacuum value and/or the second vacuum value are varied from cycle to cycle.

5. (Previously Presented) The method as claimed in claim 3, wherein the pressure difference is varied from cycle to cycle.
6. (Previously Presented) The method as claimed in claim 1, wherein at least one of a maximum number of cycles or a maximum duration of the reaction is established in advance for the reaction granulation, the reaction is stopped after one of the two maxima is reached.
7. (Original) The method as claimed in claim 6, wherein a number of cycles of from 2 to 100 is established.
8. (Previously Presented) The method as claimed in claim 6, wherein a cycle lasts for from 30 to 240 sec.
9. (Previously Presented) The method as claimed in claim 6, wherein a duration of the reaction of from 1 to 40 min, is established for the reaction granulation.
10. (Previously Presented) The method as claimed in claim 1, wherein the reaction granulation is carried out at a temperature of from 20 to 80°C.
11. (Previously Presented) The method as claimed in claim 1, wherein a granulating liquid, which is introduced, into the container before or during the first evacuation step, is added to at least one of the reactive effervescent constituents or the mixture of the reactive effervescent constituents.
12. (Previously Presented) The method as claimed in claim 1, wherein at least one reactive effervescent constituent is present as a hydrate.

13. (Previously Presented) The method as claimed in claim 1, wherein at least one of edible organic acids or salts thereof are used as acidic effervescent components, and at least one of carbonates, or bicarbonates or magnesium oxide are used as alkaline effervescent components.

14. (Previously Presented) The method as claimed in claim 1, wherein, after the drying step, the effervescent granules are mixed with at least one pharmaceutical active substance.

15. (Original) The method as claimed in claim 14, wherein the effervescent granules are mixed with at least one active substance from the group consisting of analgesics, antipyretics, antihistamines, antiallergic agents, antibiotics, antidiabetic agents, oncolytic agents, expectorants, electrolytes, laxatives, vitamins, phytopharmaceuticals, cardiovascular agents, antidiarrhoeal agents, diuretics and agents which promote blood flow.

16. (Previously Presented) The method as claimed in claim 1, wherein carbon dioxide is passed in during the reaction cycles.

17. (Previously Presented) The method as claimed in claim 1, wherein, after drying is complete, carbon dioxide is aspirated into the container and the effervescent granules are treated with carbon dioxide.

18. (Currently Amended) **[[A]]** ~~The method for stabilizing effervescent particles containing residual moisture, wherein the effervescent particles are treated of claim 1 which further comprises treating said effervescent granules~~ with carbon dioxide in the course of their production or thereafter.

19. (Currently Amended) The method as claimed in claim 18, wherein ~~the treatment~~ said treating of the effervescent particles is effected in a closed container in a carbon dioxide-enriched atmosphere.

20. (Currently Amended) An effervescent particle, ~~which is present in a form enriched with gaseous carbon dioxide~~ made according to the method of claim 1.

21. (Previously Presented) The effervescent particle as claimed in claim 20, which has a residual moisture content of from 0.01 to 1% by weight.

22. (Previously Presented) The effervescent particle in a form enriched with gaseous carbon dioxide, obtained in a method as claimed in claim 16.

23. (Previously Presented) The method of claim 1 wherein the reactive constituents loaded into said evacuable container further comprise a granulating liquid.

24. (Canceled).

25. (Previously Presented) The method of claim 2 wherein the first vacuum value is in a range of from 300 to 600 mbar.

26. (Previously Presented) The method of claim 3 wherein said pressure difference is from 300 to 500 mbar.

27. (Previously Presented) The method of claim 9 wherein the duration of the reaction is from 1 to 15 min.

28. (Previously Presented) The method of claim 10 wherein the reaction granulation is carried out at a temperature of from 40 to 60°C.

29. (Previously Presented) The method of claim 11 wherein granulating liquid is aspirated into the container.
30. (Previously Presented) The method of claim 14 wherein the effervescent granules are further mixed with at least one of excipients, neutral substances, sweeteners or flavors.
31. (Previously Presented) The method of claim 17 wherein said granules are treated with carbon dioxide with stirring.
32. (Previously Presented) The method of claim 19 wherein the treatment of the effervescent particles is effected with stirring.
33. (Previously Presented) The particle of claim 21 having a residual moisture content of from 0.1 to 0.8% by weight.
34. (Cancel)
35. (Previously Presented) A reaction method for producing effervescent granules, which comprises
- a) loading at least one acidic effervescent component and at least one CO₂-eliminating alkaline effervescent component into an evacuable container,
 - b) evacuating said container to a first vacuum value in said container,
 - c) reacting said acidic and said CO₂-eliminating alkaline effervescent components with one another in said vacuum with stirring to produce evolution of gas and a pressure increase up to a second vacuum value, and
 - d) repeating b) and c) cyclically without drying to form effervescent granules,
- and
- e) stopping the reaction by drying said effervescent granules in a vacuum,

wherein the reaction is carried out in a vacuum range of from 200 to 900 mbar.

36. (Previously Presented) The method of claim 35 wherein said first vacuum value is in the range of from 200 to 700 mbar. .

37. (Previously Presented) The method of claim 35 wherein said second vacuum value is not more than 900 mbar and the pressure difference between said first vacuum value and said second vacuum value is from 200 to 700 mbar.

38. (Previously Presented) The method of claim 35 wherein at least one of said first vacuum value and said second vacuum value are varied from cycle to cycle.

39. (Previously Presented) The method of claim 37 wherein the pressure difference is varied from cycle to cycle.

40. (Previously Presented) The method of claim 35, which further comprises establishing in advance at least one of (1) a maximum number of cycles of repeating b) and c) or (2) a maximum duration of the reaction, and stopping the reaction after one of the two maxima is reached.

41. (Previously Presented) The method of claim 40 wherein said maximum number of cycles is from 2 to 100.

42. (Previously Presented) The method of claim 40 wherein a cycle lasts for from 30 to 240 seconds.

43. (Previously Presented) The method of claim 40 wherein said maximum duration of the reaction is from 1 to 40 minutes.

44. (Previously Presented) The method of claim 35 wherein said reaction is carried out at a temperature of from 20 to 80°C.

45. (Previously Presented) The method of claim 35, which further comprises adding a granulating liquid to at least one of the acidic effervescent component, the CO₂-eliminating alkaline effervescent component, or to their mixture before or during the first evacuation step

46. (Previously Presented) The method of claim 35 wherein at least one of the acidic effervescent component or the CO₂-eliminating alkaline effervescent component is a hydrate.

47. (Previously Presented) The method of claim 35, wherein said acidic effervescent component is an edible organic acid or a salt thereof and wherein said CO₂-eliminating alkaline effervescent component is a carbonate, a bicarbonate or a magnesium oxide.

48. (Previously Presented) The method of claim 35, which further comprises
f) after the drying step, mixing said effervescent granules with at least one pharmaceutical active substance.

49. (Previously Presented) The method of claim 48, wherein said at least one pharmaceutical active substance comprises an active substance selected from the group consisting of an analgesic, an antipyretic, an antihistamine, an antiallergic agent, an antibiotic, an antidiabetic agent, an oncolytic agent, an expectorant, electrolytes, a laxative, a vitamin, a phytopharmaceutical, a cardiovascular agent, an antidiarrhoeal agent, a diuretic and an agent that promotes blood flow.

50. (Previously Presented) The method of claim 35, which further comprises passing carbon dioxide into said container during c) - d).

51. (Previously Presented) The method of claim 35, which further comprises

f) after drying is complete, aspirating carbon dioxide into the container to treat the effervescent granules with carbon dioxide.

52.-56 (Cancel)

57. (Previously Presented) The method of claim 35, which further comprises loading a granulating liquid into said evacuable container prior to b).

58. (Previously Presented) The method of claim 35 wherein d) is repeated several times.

59. (Previously Presented) The method of claim 36 wherein said first vacuum value is in the range of from 300 to 600 mbar.

60. (Previously Presented) The method of claim 37 wherein said pressure difference is from 300 to 500 mbar.

61. (Previously Presented) The method of claim 43 wherein said maximum duration of the reaction is from 1 to 15 minutes.

62. (Previously Presented) The method of claim 44 wherein said reaction is carried out at a temperature of from 40 to 60°C.

63. (Previously Presented) The method of claim 45 wherein said granulating liquid is aspirated into the container.

64. (Previously Presented) The method of claim 48, which further comprises mixing said effervescent granules with at least one substance selected from the group consisting of an excipient, a neutral substance, a sweetener and a flavor.

65. (Previously Presented) The method of claim 51, which further comprises stirring said granules during said treatment with carbon dioxide.

66. (Previously Presented) The method of claim 53, which further comprises stirring said effervescent particles during said exposure to carbon dioxide.

67.-68. (Cancel)